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To Whom It May Concern:

Food Safety is a very important topic today, which is why I am writing to comment on the introduction of irradiated foods as an additional option in the National School Lunch Program. I feel strongly about the positive benefits of irradiated food.

Here are some facts to consider:

- This process has been extensively studied with more research being done on food irradiation than any other food processing technology including canning and freezing combined!
- The American Dietetic Association is my professional organization, and its position statement on irradiated foods states that food irradiation enhances the safety and quality of the food supply and helps protect consumers from foodborne illness.
- Children are vulnerable to foodborne illness. Irradiation is an additional step that can be taken to make our food safer and to protect those who may be vulnerable to foodborne illness.
- Irradiation doesn't substitute for good manufacturing practices and will not replace sanitation procedures already in place.

We must stop the spread of disease in foods (such as fresh fruit, raw vegetables, poultry and ground beef) just like we stopped the spread of disease in milk with pasteurization. Irradiation will do for ground beef and other foods what pasteurization has done for the dairy industry.

I encourage the USDA to move forward with food irradiation as an additional food safety option in the school lunch program.

Sincerely,



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